



MAISON  
**Albert Brenot**

DEPUIS 1849



*Located a few kilometres from Beaune (6km) Pernand-Vergelesses is a one of the three village's hosts of the Grands Crus of Corton and Corton Charlemagne. The Fichots is the finest climate of 1er Cru alongside with "Iles des Vergelesses" This vineyard is over 50 years.*



Pinot noir



Manual harvest-picking.  
Fermentation in open vats during 19 days before pressing.



Maturation in oak barrels for 14 months.



Marly limestone, the vines are facing east and cover one Hectare.

## TASTING

The colour is of a dark and brilliant vermilion. The aromas exude notes of black and red fruits (cherry, raspberry and blackberry) supported by fine and silky tannins. Slightly spicy and animal notes will appear with time while giving way to noble terroir of this vineyard. The palate is fleshy, soft, complex and elegant. The usual concentration of this wine comes from both of its low yield and the old vines. This wine is elegant and balanced.



To keep 10-15 years.  
Temperature of service: 15-16°C.



Young, we suggest white meat: Veal, poultry, and pork. After a few years we will not hesitate for a "coq au vin" or beef cooked in a wine sauce (Boeuf Bourguignon) with stuffed carrots.